

Item No.	Description	Points Deducted
6	Halogen analyzer chart recorder maintained, operated, records; Sampling, records	0

Site:POTABLE WATER

Deduction
Status: N

Violation:THE ANALYZER CHART RECORDER HAD A RANGE OF 0 TO 500.

Recommendat5.5.2.1.1 Halogen analyzer-chart recorder charts shall have a range of 0.0 to 5.0 mg/L (ppm) and
ion:have a recording period of 24 hours.

Corrective Action:	The correct charts have been ordered and put in place
Person in charge:	Chief engineer
Date of completion	20/04/02

Item No.	Description	Points Deducted
8	PW filling hoses, caps, connections, procedures; Sample records, valves; PW system constructed, maintained	0

Site:POTABLE WATER

Deduction
Status: N

Violation:THE INTERNATIONAL SHORE CONNECTIONS WERE NOT PROTECTED BY REDUCED PRESSURE PRINCIPAL BACKFLOW (RPZ) PREVENTION DEVICES.

Recommen5.7.1.1.3 The vessel shall provide a comprehensive cross - connection control program that provides safe
dation:connections to the potable water system through air gaps or appropriate backflow devices at the following locations, if present: (1) Potable water supply lines to swimming pools, whirlpool spas, hot tubs, bathtubs, showers, and similar facilities; (2) Photographic laboratory developing machines and utility sinks; (3) Beauty and barber shop spray -rinse hoses; (4) Potable water faucets where hoses are connected or can be connected by threaded or quick-connect outlets such as those serving tanks containing chlorine and other chemicals, and deck taps; (5) Garbage grinders and pulpers; (6) Mechanical warewashing machines; (7) Hospital and laundry equipment; (8) Air conditioning expansion tanks; (9) Boiler feed water tanks; (10) Fire systems; (11) Toilets; (12) Potable water, bilge, and sanitary pumps that require priming; (13) Freshwater or saltwater ballast systems; (14) Bilge or other waste water locations; (15) International shore connection; and (16) Any other connection between potable and non-potable water systems.

Corrective Action:	The backflow preventers have been ordered
Person in charge:	Chief engineer
Date of completion	October 02

Site:POTABLE WATER

Deduction
Status: N

Violation:THE REDUCED PRESSURE PRINCIPAL BACKFLOW PREVENTERS WERE NOT BEING TESTED.

Recommen5.7.2.2.2 Backflow prevention devices requiring testing, for example reduced pressure backflow
dation:preventer and double check valves with test cocks, shall be inspected and tested with a test kit at least annually. Test results showing the pressure differences on both sides of the valves shall be maintained for each device. 5.7.2.2.3 The inspection and test results for backflow preventers shall be retained for at least 12 months and shall be available to the VSP for review during inspections.

Corrective Action:	Instructed the chief engineer to keep the backflow preventer test log book in the E.C.R., ready for inspection
Person in charge:	Chief engineer
Date of completion	immediate

Item No.	Description	Points Deducted
12	Hands washed; Hygienic practices	0

Site:MAIN GALLEY - HOT GALLEY

Deduction
Status: N

Violation: A HALF-FULL 1.5 LITER BOTTLE OF MINERAL WATER WAS LEFT AT A PORTHOLE WINDOW NEAR THE SOUP STATION. IT WAS REPORT EDLY LEFT BY A CHEF WHO WAS DRINKING FROM IT. THERE WAS NO INSTALLED DRINKING FOUNTAIN IN THIS GALLEY OR IN THE DEAUVILLE FINISHING GALLEY.

Recommendation: 7.2.4.1.1 An employee shall eat, drink, or use any form of tobacco only in designated areas where the contamination of exposed food; clean equipment, utensils, and linens; unwrapped single-service and single-use articles; or other items needing protection can not result.

Corrective Action:	Instructed the crew to use only the refrigerated fountains in the galleys
Person in charge:	R&B Manager
Date of completion	immediate

Item No.	Description	Points Deducted
17	Temperature practices storage, preparation display, service, transportation; Thawing	0

Site:FOODSERVICE GEN ERAL

Deduction
Status: N

Violation: THE SHIP SERVES VARIOUS NON-TUNA SPECIES OF FISH IN UNDERCOOKED OR RAW FORM, SUCH AS SUSHI, CEVICHE, AND CARPACCIO, BUT THERE IS NO RECORD DOCUMENTING THAT EITHER THE SHIP OR THE FISH SUPPLIER FROZE THESE FISH TO A SAFE TEMPERATURE AND TIME TO KILL PARASITES.

Recommendation: 7.3.4.2.2 If raw, raw -marinated, partially cooked, or marinated-partially cooked fish are served in ready -to-eat form: (1) The person in charge shall record the freezing temperature and time to which the fish are subjected and shall retain the records on the vessel for 90 calendar days beyond the time of service or sale of the fish; or (2) If the fish are frozen by a supplier, a written agreement or statement from the supplier stipulating that the fish supplied are frozen to a safe temperature and a time.

Corrective Action:	Instructed the crew to buy only frozen fish through a certified supplier and to keep the freezing temperature records for 90 calendar days
Person in charge:	R&B Manager
Date of completion	immediate

Item No.	Description	Points Deducted
20	PHF temperature maintenance facilities; Food-contact surfaces designed, constructed, installed, maintained; TMD=s provided, located, calibrated	0

Site:VENICE BAR

Deduction Status: N

Violation: THE GASKET SEPARATING THE UPPER AND LOWER BINS OF THE ICE MACHINE WAS IN POOR REPAIR.

Recommendation: Replace the damaged gasket.

Corrective Action:	The gasket was replaced the day of inspection
Person in charge:	Chief engineer
Date of completion	immediate

Item No.	Description	Points Deducted
26	Food-contact surfaces equipment / utensils clean; Safe	3

Site: MAIN GALLEY - POT WASH

Deduction Status: Y

Violation: PREVIOUSLY CLEANED WHISKS, BINS, BAIN PANS, AND A CUTTING BOARD WERE FOUND SOILED WITH FOOD RESIDUE ON THE CLEAN POT STORAGE RACKS.

Recommendation: 7.3.3.4.1 Food shall only contact surfaces of equipment and utensils that are cleaned and sanitized.

Corrective Action:	Instructed the crew to follow the cleaning procedure to the letter
Person in charge:	R&B manager
Date of completion	immediate

Site: MAIN GALLEY

Deduction Status: Y

Violation: A SOILED KNIFE WAS FOUND STORED IN THE KNIFE LOCKER.

Recommendation: 7.3.3.4.1 Food shall only contact surfaces of equipment and utensils that are cleaned and sanitized.

Corrective Action:	Instructed the crew to follow the cleaning procedure to the letter
Person in charge:	R&B manager
Date of completion	immediate

Site: MAIN GALLEY - DISHWASH

Deduction Status: Y

Violation: SEVERAL PREVIOUSLY CLEANED UTENSILS WERE FOUND ON THE CLEAN STORAGE RACK SOILED WITH FOOD DEBRIS.

Recommendation: 7.3.3.4.1 Food shall only contact surfaces of equipment and utensils that are cleaned and sanitized.

Corrective Action:	Instructed the crew to follow the cleaning procedure to the letter
Person in charge:	R&B manager
Date of completion	immediate

Item No.	Description	Points Deducted
28	Equipment / utensil / linen / single / service storage, handling, dispensed; Clean frequency	0

Site: MAIN GALLEY - POT WASH

Deduction Status: N

Violation: SEVERAL SOILED CROISSANT BAKING SHEETS WERE STACKED ON THE DECK AT THE 3 COMPARTMENT SINK.

Recommendation: Never store food equipment, pans, or utensils on the deck.

Corrective Action:	Instructed the crew to follow the storage procedure of food to the letter
Person in charge:	R&B manager
Date of completion	immediate

Item No.	Description	Points Deducted
33	Decks / bulkheads / deckheads construction, repair, clean	0

Site:MAIN GALLEY

Deduction:
Status:

Violation: A FEW CRACKED OR BROKEN DECK TILE WERE NOTED IN FRONT AND BEHIND THE
HEAVY COOKING EQUIPMENT AT THE HOT GALLEY.

Recommend 7.7.4.1.1 Decks, bulkheads, and deckheads in food preparation, warewashing, pantries, and storage
ation: areas shall be constructed and maintained for easy cleaning.

Corrective Action:	Tiles will be repaired during dry-dock
Person in charge:	Chief engineer
Date of completion	October